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Expanded Economic Opportunities Program/USAID Lebanon



**Quarterly Report of the YMCA
March 15, 2003**

Table of Contents

A.	Executive Summary	1
A1.	Physical Rehabilitation and Initiation of Production Centers	1
A2.	Marketing and Training for Production Centers	2
B.	Tasks Completed During the Reporting Period	3
B1.	Training	3
B2.	Upgrading and Follow-up on Technical Skills	3
B3.	Rural Delights Marketing Cooperative	4
B4.	Physical Rehabilitation of Facilities	5
B5.	Upgrading of Production Equipment	7
B6.	Initiation of New Centers	8
B7.	Initiation of New Farms	8
C.	Additional Accomplishments During this Reporting Period	10

List of Annexes

- Annex A** – Sample: Standardized Guidelines for Food Production
- Annex B** – Rehabilitation Progress Sheets
- Annex C** – Semi-Dwarf Trees
- Annex D** – Kartaba Rootstocks
- Annex E** – Aromatic and Medicinal Plants

Expanded Economic Opportunities Program/USAID Lebanon Quarterly Report of the YMCA

Cooperative Agreement No.: 268-A-00-03-00204-00

Program Title: **The SMART Program
Stimulating Markets and Rural
Transformation**

Grantee: YMCA of the USA/YMCA of Lebanon

Reporting Period: November 7, 2002 to February 28, 2003

A. EXECUTIVE SUMMARY

A1. Physical Rehabilitation and Initiation of Production Centers

The team has made significant progress on the physical rehabilitation for 14 existing production centers. Although inclement weather during much of this reporting period delayed some of the key stakeholder meetings and agreements from taking place, the SMART team was able to begin the process of design and contracting for 14 of the production centers in the Bekaa Valley, North and South Lebanon. Physical rehabilitation also commenced for a new warehouse, offices, and laboratory for the Rural Delights marketing cooperative in Wadi Chahrour.

The rehabilitation of farms for the purpose of developing new high value crops for use by the production centers is underway in five villages. The team's agricultural engineer studied the locations to assess climactic conditions in each of the villages, and selected suitable varieties of plants for each region. The team also identified the landmass that will be required to meet the quantity of raw materials that will be needed by the Rural Delights production centers. A comprehensive training program was developed to provide agricultural training to the women who will own and operate the farms. The next phase of this component will be to secure the land required for production of the crops and begin the rehabilitation and cultivation processes.

The Rural Delights Marketing Cooperative (RDMC) secured a 1400m² space in Wadi Chahrour that will be used as a warehouse, quality control laboratory, labeling and packaging area, offices and display center for Rural Delights products. The lease agreement was secured for a period of six years. The property owner donated the first year of rent to the Rural Delights Marketing Cooperative.

A2. Marketing and Training for Production Centers

The Rural Delights marketing cooperative undertook several steps to enhance its operations in order to meet the needs of the expanded SMART program. These steps included securing new offices, storage, and health testing space in Wadi Chahrour, hiring a food nutrition specialties who will work on standardizing health, food safety, and labeling requirements for targeted export markets, and hiring and orienting new staff for the program. The expanded team of specialists now includes health and food safety experts, a marketing specialist, an agricultural specialist, a mechanical engineer to oversee equipment installation, maintenance and safety, and specialized trainers to conduct training seminars to the production cooperatives.

The YMCA team has begun the process of instituting Hazard Analysis And Critical Control Point (HACCP) principles and application guidelines into place for the production centers. HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. HACCP is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to preparing food for consumption. Food safety systems based on the HACCP principles have been successfully applied in food processing plants, retail food stores, and food service operations. The seven principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world. The application of these principals will provide simplified access for the Rural Delights brand in the global marketplace.

Marketing efforts during this reporting period have focused on developing a marketing plan that will be used for domestic and international marketing. The plan calls for the production of new English, Arabic and French marketing literature and promotional materials. These tools will be used in a variety of planned promotional campaigns over the next several months. Another feature of the plan calls for the participation of the Rural Delights marketing cooperative in international trade shows in order begin expansion into the overseas markets, learn more about those potential markets, and establish contacts with importers and distributors. A third feature involves the design and construction of a web site for Rural Delights to serve as an information and marketing portal to overseas buyers, distributors and importers.

The preparation and undertaking of a comprehensive training program for the women who own and operate the production cooperatives has begun in earnest. Training packages have been developed and tested, a training schedule implemented and trainers secured for all the courses.

B. TASKS COMPLETED DURING THE REPORTING PERIOD

B1. Training

Preparation for a comprehensive training program for the production cooperatives has been completed, and trainers have been secured for all the courses. Below is a table of training programs that will be offered over the course of this program.

Complete Training Program for Production Centers

Training Seminar	Trainer	Duration
General Topics: Introductions, Communication Skills, Time Management, Cooperative work and Regulations	Amal Abu Harb Rola Trabolsi	2 days
HACCP: Health Procedures and Regulations	Basil El Khatib	1 day
Food Hygiene	Basil El Khatib Maya Gharious	1 day
Public Health: Nutrition and Food Preservation, Quality Control	Maya Gharious	1 day
Examine on First Sessions	Lynn Eid	Half day
Equipment Use and Safety	Khalil Daya	Half day
Practical Business Training: Accounting, Management, and Human Resources	Khatar Samaha	2 days
Basic Business and Management Skills: Production Planning, Marketing, Financing, Sales Operations	Pierre Abu Gouda Albert Indrawous	3 days
Practical demonstrations and group training for the production of different products (jams, pickles, preserved foods, etc).	Angel Ishak Isabel Akkiki Mona Sokariah Sammy Haggar Hassan Hamdan	13 days

B2. Upgrading and Follow-up on Technical Skills

Training Seminar	Trainer	Duration
Cooperatives and Group Formation: Objectives, Legal and Technical Procedures	Khatar Samaha	1 day
HACCP – Health and Safety in Food Production: Impact of Hygiene on Health and Food Processing Procedures	Basil El Khatib Maya Gharious	1 day
Marketing and Sales Principals and Strategies	Albert Indrawous	1 day

Technical Training – Food Processing and Equipment Use and Safety

HACCP – Health and Safety in Food Production	Basil El Khatib Maya Gharious	2 days
Equipment Use and Safety	Khalil Daya Isabel Akkiki Mona Sokariah Angel Ishak	3 days

B3. Rural Delights Marketing Cooperative

The marketing cooperative undertook several steps to enhance its operations in order to meet the needs of the expanded SMART program. This step included securing new office, storage, and health testing space described in detail in section B.6, standardizing health, safety, and labeling requirements for targeted export markets, and hiring and orienting new staff for the program.

Standardizing Health, Safety, and Labeling Requirements

In order to make sure Rural Delights products meet with international standards concerning health, safety and labeling requirement, the SMART team collected the standards from several different export markets, including the Codex Alimentarius (FAO-WHO), the AFNOR (European Standards), the SASSO (Saudi standards) and the LIBNOR (Lebanese Standards), and FDA (US standards). The standards are being compiled and formed into a set of Rural Delights standards which will meet all the basic requirements of these export markets. Once completed, they will be collected in a small booklet that will serve as the standard guidelines for the preparation of all Rural Delights products. In addition, this booklet will include all methods of preparation that have to be applied, taking into consideration the Good Manufacturing Practices and applying HACCP to the process. A sample of the standardized guidelines is attached as Annex A.

Human Resources

On the human resources side, the Rural Delights Marketing Cooperative hired the following new staff:

1. **Mr. Khalil Daya** – a Safety Engineer responsible for equipping the production centers, and conducting training on equipment use and safety.
2. **Mr. Basil Al Khatib** – an Agricultural Engineer responsible for production specifications, and HACCP health standard compliance for the production facilities and processes.
3. **Ms. Maya Gharious** – a Nutrition Specialist responsible for identifying health standards and regulations of future export markets and compiling, issuing standardized food production guidelines based on the findings and publishing the information for use by the production centers.
4. **Ms. Nisreen Ghaddar** – an Assistant Trainer, and assistant to the production centers.
5. **Ms. Hoda Ataya** – an Assistant for production, marketing, and sales.
6. **Ms. Lynn Eid** – A laboratory Analyst responsible for the Rural Delights laboratory for food testing.
7. **Ms. Gizelle Maani** – Administrative Assistant.

Additionally, an international marketing specialist, **Ms. Nora Soliman** was brought on to assist in the development and implementation of an international export and marketing plan. Ms. Soliman's tasks include:

- Developing a marketing plan for Rural Delights
- Identifying a list of upcoming appropriate trade shows in the US and Europe
- Identifying labeling and packaging requirements for the US, EU, Gulf, Canadian, and Asian markets
- Identifying health and Safety regulations with which Rural Delights products must comply for each of these markets
- Identifying contact information for importers and distributors in these markets
- Producing guidelines on how to approach importers/distributors in these markets
- Leveraging resources for marketing and export from other USAID projects (ALEB/Egypt) and SRI.
- Designing a website for Rural Delights to serve as information and marketing point to overseas buyers, distributors and importers.
- Producing new marketing literature for new export markets including buyers/importers manuals, ad campaigns and promotional literature.

B4. Physical Rehabilitation of Facilities

The team has made significant progress on the physical rehabilitation for 14 existing production centers. A detailed table of works completed during this reporting period is attached as Annex B. A description of these works for each center is provided below.

Identification of Contractors – The Tendering Process

The YMCA maintains strict regulations regarding the identification and selection of contractors for all design, construction, operation and maintenance works. The key to our process is transparency. The process begins with YMCA senior engineers who determine the specifications of the facility to be rehabilitated or constructed based upon the needs and intended use of the production center. YMCA staff of engineers will then contact several contractors who are known to provide the services required. These contractors all receive the same bidding specifications and are given a deadline to submit their offers the YMCA. The YMCA assembles an evaluation committee comprised of senior engineers, a finance specialist and a project supervisor. The bids are opened and evaluated according to fixed and pre-determined criteria, which typically include:

- Appropriateness of technology and materials
- Ease of operation and maintenance of facility
- Management and budget monitoring
- Cost reasonableness

El Ain, Bekaa Valley

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns.

El Fakiha, Bekaa Valley

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns.

Fourzol, Bekaa Valley

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the following steps related to rehabilitation were undertaken: the first engineering visit was conducted to determine physical layout and works to be undertaken, and internal designs and a drawing of the center was completed by the team's architects.

Wadi Al Arayech, Bekaa

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, a legal permit for the production center was secured, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Beit El Faks, North Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, a legal permit for the production center was secured, the first engineering visit was conducted to determine physical layout and works to be undertaken, and internal designs and a drawing of the center was completed by the team's architects.

Tekrit, North Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns.

Zghorta, North Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, a legal permit for the production center was secured, and the first engineering visit was conducted to determine physical layout and works to be undertaken.

Ainebel, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Arnoun, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Der Qanoun El Nahr, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Der Qanoun Ras Ein, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns.

Dhayra, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Khelwat, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the first engineering visit was conducted to determine physical layout and works to be undertaken, and the team's architects completed a drawing of the center.

Kosaybeh, South Lebanon

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, a legal permit for the production center was secured, the first engineering visit was conducted to determine physical layout and works to be undertaken, internal designs and a drawing of the center was completed by the team's architects, electrical, mechanical and sanitation plans were drawn, and finally a bill of quantity was developed.

B5. Upgrading of Production Equipment

Progress on upgrading the production equipment has been focused on conducting an assessment of existing equipment in the production centers, developing guidelines on how

to improve upon the equipment, studying options for improved equipment available in the market, and finally, drawing up specifications for new equipment to be installed in the new production centers.

B6. Initiation of New Centers

Ksaybeh, South Lebanon

With the exception of one center in Ksaybeh, work on the initiation of new production centers will commence in the second half of the 2003. Work in progress on the new center in Ksaybeh includes securing the land to be used for the new production center, obtaining the legal permits required for construction, and completing interior and exterior designs. Final bid specifications have also completed and the tendering process is currently underway.

Rural Delights Marketing Cooperative Warehouse, Laboratory and Office

The Rural Delights Marketing Cooperative (RDMC) secured a 1400m² space in Wadi Chahrour that will be used as a new warehouse, quality control laboratory, printing area, and offices and display center for Rural Delights products. The lease agreement was secured for a period of six years, at a cost of \$30,000 per annum. The property owner donated the first year of rent to the Rural Delights Marketing Cooperative.

The SMART team of engineers and field coordinators undertook the first meeting with the local cooperative to identify and share information regarding the production center and the area's requirements, and concerns. After reaching a consensus with the cooperative on the facility, the following steps related to rehabilitation were undertaken: a legal permit for the production center was secured, the first engineering visit was conducted to determine physical layout and works to be undertaken, a internal designs and a drawing of the center was completed by the team's architects, electrical and sanitation plans were drawn, a bill of quantity was developed, and a an engineering assessment report was completed. The team also developed the physical specifications for the work and released tendering documents to selected contractors. The bids were opened and evaluated according to the specified criteria and a work order agreement with the selected contractor was completed. Work on the center has commenced and it will be completed by April 30, 2003. The SMART program's chief engineer, Mr. Joseph Kassab, undertakes continued and regular monitoring of the work.

B7. Initiation of New Farms

A component of the SMART program requires the identification, rehabilitation and cultivation of land for the purpose of producing high value marketable crops to be used by the Rural Delights cooperatives in the production process. A total of five farms in Kartaba, Der Qanoun Ras El Ain, Dhaira, Ain Atta, Ghouma Batroun, will be targeted for this program during the first six months of the 2003 calendar year.

Progress during this reporting period focused on five of the seven target farms – Kartaba, Der Qanoun Ras El Ain, Dhaira, Ain Atta, Ghouma Batroun. The team's agricultural

engineer studied the locations to assess climactic conditions in each of the seven villages. Based upon these conditions, the process of selecting suitable varieties of plants began. Factors for consideration included crop rotation, crop marketability, and crop availability. Based upon the assessment, the specialist allocated different varieties according to local conditions to ensure optimal growth. The specialist also identified the landmass that will be required to meet the quantity of raw materials that will be needed by the Rural Delights production centers. In selecting the rootstocks, the agricultural engineer selected ones that are compatible with varieties in the Akkar el Atika demonstration farm that have demonstrated success in the marketplace. Details on the progress within each farm are provided below.

Kartaba Farms, Mount Lebanon

The Kartaba farm's objective is to produce locally grafted semi-dwarf fruit trees of highly marketable values. See Annex C for a list of Trees. 10-15 women who will join a Rural Delights cooperative will run this production farm. The SMART team is currently working on the provision of 20 dus (1 du = 1000 m²) of fertile land located 1-2 km away from village with a water source available, to be contributed by the village for a minimum of seven years. Meetings have been planned with local community to identify land and initiate the land rehabilitation, and cultivation process. SMART agricultural engineers will acquire 50,000 rootstocks from the USA and graft them locally with the varieties available in the Akkar demonstration farm. A list of rootstocks is attached as Annex D. Once the land has been identified and secured, the team will immediately begin work to rehabilitate the land and install an appropriate water conveying system. A comprehensive training program is currently under development and will provide the women working on the farm with the skills and tools they will need to run a successful operation.

Der Qanoun Ras El Ain, South Lebanon and Ghouma Batroun Farms, North Lebanon

The farms in these villages will be cultivated for the production of aromatic annual and perennial plants and trees. The following plants will be produced on the farms: cumin, saffron, cardamom, sumac, coriander, mint, fennels, basil, chili pepper, star anis, and oregano. A list of aromatic and medicinal plants is attached as Annex E. Upon harvest, the produce from these two farms will be processed by the rural delights production centers in located in each village. The team has identified local sources for buying the herbs. The team is preparing to meet with the local community leaders to identify a 20-du plot of suitable land with a water source for each of the farms. The land will be contributed for a minimum of seven years. The farm will be managed and operated by 10-15 women. Farms must be located 1-2 km away from the village to avoid any contamination from the village – these farms will employ integrated farm management, which minimizes the use of pesticides, fertilizers and chemicals. Once the land has been identified and secured, the team will immediately begin work to rehabilitate the land and install an appropriate water conveying system. Most of the varieties are locally available. It is envisioned that the land area will increase according to production quantities. A comprehensive training program is currently under development and will provide the women working on the farm with the skills and tools they will need to run a successful operation.

Ain Atta Farm, Bekaa Valley

This farm will be used for the production of medicinal herbs to be used in tea infusion bags. The herbs will include Oregano, Damask rose, lavender, rosemary, sage, and verbenia. A source for procuring the herbs has been identified. The SMART team is currently working on the provision of 13 dus (1 du = 1000 m²) of fertile land located 1-2 km away from village with a water source available, to be contributed by the village for a minimum of seven years. Meetings have been planned with local community to identify land and initiate the land rehabilitation, and cultivation process. Once the land has been identified and secured, the team will immediately begin work to rehabilitate the land and install an appropriate water conveying system. A comprehensive training program is currently under development and will provide the women working on the farm with the skills and tools they will need to run a successful operation.

Dhaira Farm, South Lebanon

This farm will be used for the production of locally produced rainfed fruit trees including olive trees, loquats, jujube fruit, carob, bay leaves, pecan nuts, walnuts grafted on American rootstocks (black walnut), and almonds grafted on rootstocks suitable for calcareous soils (GF677). This farm is unique in that it will produce varieties that are intended for both the Rural Delights production centers and the general market. The trees produced on the farm will be sold as whole trees and not as raw produce to the production centers. The trees all have high market value, and are currently in demand by the local market. The team has already secured the land for the production of the trees. The land will be part of a nursery that was developed under the IRDP program. The women who will work in the nursery have been identified. An initiative to create a cooperative of these women will commence in the summer of 2003. A comprehensive training program is currently under development and will provide the women working on the farm with the skills and tools they will need to run a successful operation.

C. ADDITIONAL ACOMPLISHMENTS DURING THIS REPORTING PERIOD

Seminar on Media Awareness

To attempt to address the issue of media awareness of USAID programs, and highlight the positive contributions of the NGOs involved, the YMCA sponsored and held a seminar on media awareness. Dr. Joseph Karam, professor at the Lebanese University and noted specialist in *media and communications*, led the seminar. Representatives of USAID, World Vision, SRI, CHF, and the YMCA attended the seminar.

Members of the session spoke about the many contributions that development has made toward improving the standard of living for many Lebanese. The issue at hand is how the media portrays the development programs, the funding agencies, and the grantees that implement the work. Attendees noted that the media demonstrates a serious lack of interest and understanding of development programs, benefits and challenges in Lebanon. Additionally, the media often misstates the issues when reporting on development work, and often adopts a critical tone of the programs.

Jean Karam, the moderator of the seminar closed the session by providing some guidelines for promoting development work through the media. Mr. Karam stated that, first, the burden of providing interesting, accurate, and reportable information must rest with the development community. Second, the development community must establish and maintain open channels of communication with the media – either by assigning responsible staff with the task or by developing a media relations plan. Third, the development community should educate itself on how to interface with the media. This may include learning how to write press releases, issue statements, or create attractive photo opportunities. Lastly, and perhaps most importantly, the development agencies and stakeholders need to mobilize themselves as a community that advances the knowledge of development work in Lebanon.

Development Bulletin

The YMCA has taken the initiative to produce a quarterly news and information bulletin that specifically addresses development topics in Lebanon. The bulletin will go into circulation beginning March 2003. It is intended to provide a published forum wherein development stakeholders can publicize their programs, ideas, best practices and debate development issues of current relevance. Stakeholders include the community of donors, NGOs, development contractors and individuals, and beneficiaries. It will be circulated among those parties as well as media outlets in order to generate an interest in and understanding of development issues in Lebanon.

Seminar on VAT for NGOs

The YMCA hosted a half-day training session for all NGOs currently funded by USAID. The purpose of the seminar was to share information on value-added taxation (VAT) in the NGO sector. Participants, which included USAID, and representatives from 14 NGOs, gleaned information on how the VAT applies to their organizations and how to institute cost savings measures vis-à-vis VAT.

Annex A
**Sample: Standardized Guidelines
for Food Production**

Annex A – Sample: Standardized Guidelines for Food Production

To ensure that Rural Delights products meet with international standards and guidelines, the YMCA team has assembled the standards from different countries, including the Codex Alimentarius (FAO-WHO), the AFNOR (European Standards), the SASSO (Saudi Standards) and the LIBNOR (Lebanese Standards). These standards are being combined into one small booklet that the production centers will use as guidelines when preparing all Rural Delights products. In addition, this booklet will include all methods of preparation that have to be applied, taking into consideration the Good Manufacturing Practices and applying HACCP to our industry.

FINAL PRODUCT CHARACTERISTICS

Jams grade A

Essential composition and Quality criteria

1. Formulation

The percentage of original fruit ingredients by weight in jams shall not be less than 45% of the finished product, exclusive of any added sugar or other added ingredients, except for the following products:

<i>Fruits</i>	<i>Minimum Fruit Content %</i>
Black apricot	35
Bitter orange	35
Blackberry	38
Fig and lemon	40 and 8 (respectively)
Grenadine	8
Melon and Lemon	40 and 8
Melon and pineapple	40 and 5
Quince	35
Strawberry	38

2. Mixtures of fruits

When jam contains a mixture of two fruits or plant parts, the first named fruit shall contribute not less than 50% but not more than 75% of the total fruit content or plant parts except when melon, pineapple, lemon, papaya, and ginger is one of the constituents.

In this case, when melon or papaya is a constituent, it may be present up to a level of 95%.

When pineapple, lemon and ginger are present, they shall be presented at a level of not less than 5%, with the major ingredient (fruit or plant parts) being permitted at a level greater than 75%.

The soluble solids value of the finished product (TSS) shall not be less than 65% determined by refraction at 20 degrees Celsius in jam packed in glass containers.

3. Composition

No substances shall be added to jam except the following:

Basic ingredients:

Fruit juice or concentrate

Optional ingredients (Food Additives):

Nutritive sweeteners including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, glucose syrup, dried glucose syrup

Honey limited by GMP and acceptable taste

Citrus juice	limited by GMP and acceptable taste
Herbs, spices	limited by GMP and acceptable taste

Acidifying and pH regulating agents such as:

citric acid, malic acid, lactic acid	in amounts to maintain pH between 2.8-3.5
L-tartaric acid and their sodium (K and Ca salts)	expressed as the acid,
Fumaric acid and their sodium (K and Ca salts)	3g/kg

In the case of a product not 100 % natural, the followings can also be added:

Thickening agents:

Pectin	Limited by GMP
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Certified coloring substances	200 mg/g
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Certified natural flavors (Vanilla, essences, mint, cinnamon)	Limited by GMP
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Antifoaming agents including:

Butter, margarine, other edible vegetables or animal oils	In amounts not exceeding the amount necessary to inhibit foaming
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Preservative including:

Sodium benzoate, sorbic acid & potassium or sodium salts	In amounts not exceeding 1g per kg product.
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Firming Agents:

Calcium carbonate, lactate chloride	200 mg/kg expressed as Ca
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Antioxidants

L-Ascorbic Acids for all fruits	500 mg/kg
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4. Quality requirements

Defects and allowances leading to a defective product

Mineral impurities

Strawberry jam	0.04 % by weight
Other	0.01 % by weight

The end product should be:

Free from microorganisms capable of development under normal conditions of storage

Free from any substance originating from microorganisms in amounts which may represent a hazard to health

Free from any kind of parasites

Contaminants

Toxic metallic elements shall not exceed the following limits in the final product

Arsenic	1 ppm
Lead (Pb)	1 mg/kg
Copper	30 ppm
Zinc	50 ppm
Tin (Sn)	250 mg/kg
Sulphur dioxide	100 mg/kg final product

5. Packaging, transportation and storage

Packaging

The container shall be well filled with the product. The product shall occupy not less than 90 % of the water capacity of the container. It will otherwise be considered defective.

(The water capacity of the container is the volume of distilled water at 20 degrees Celsius which the sealed container will hold when completely filled).

Product should be sterilized, generating vacuum inside it.

The packaged product shall be stored at a safe place far from sources of direct heat and contamination.

Transportation

Transportation shall be carried out in such a way to protect containers from mechanical damage and contamination.

6. Labeling

In addition to the requirements mentioned in the Lebanese standards and specifications "Labeling of prepackaged foods", the following information shall be declared:

The name of the food

The name of the product shall be with respect to Specification A Extra Jam, High Fruit Jam or Jam.

The kind of fruits used and the proportions by weight

Any added artificial coloring or flavoring material should be mentioned

A complete list of ingredients shall be declared on the label in descending order of proportion

Ascorbic acid should be mentioned on the label, if added.

Net weight, drained weight

The production date (month and year) and the expiry date

The name of the company, its address and the country of production

7. Tests

All tests must be done to determine compliance of the product with all items listed above.

8. Visual Characteristics

The container should be filled to a minimum of 90 %

The products should be prepared from fruit or plant parts, which is substantially sound, wholesome, of suitable ripeness and clean. The fruits may or may be not peeled.

They shall be **free** from defective materials normally associated with the fruits, i.e. it shall be **free** from **stems, toppings, cores, pits (stones), impurities, and extraneous materials.**

Seeds in the case of berries and figs are a natural fruit component and are not considered defects unless the product is presented as "Seedless".

The end product shall be **viscous** or **semi-solid**.

They shall have a normal color characteristic for fruit or plant ingredients.

Characteristic color of Rural Delights products:

Apple jams Kwezz	: dark brown with whole apples
Apple jam with nuts	: light brown dark orange
Apple jam grated	: light brown dark orange
Apple jam slices	:
Apricot jam	: dark orange
Bitter orange jam with syrup	:
Bitter orange dried pieces	:
Blossom jam	:
Cherry jam	:
Citrus marmalade	: dark brown
Date jam with almond	: dark brown red
Eggplant jam	:
Fig jam whole	:
Fig jam maakoud	: brownish
Fig jam mamrout	:
Grape jam	: black
Peach jam	:
Prune jam	:
Pumpkin jam Brazilian	:
Pumpkin jam cinnamon	:
Pumpkin jam vanilla	:
Quince jam grated or pieces 450g	: orange
Quince jam grated or pieces 800g	: dark brown orange
Rose jam	:
Strawberry jam molded	: black
Strawberry jam whole	: black

They shall have a normal odor and flavor for the type or kind of fruit ingredient taking into consideration any flavor imparted by optional ingredients. Furthermore, they shall be free from odors and flavors foreign to the product.

PREPARATION

Apple jam grated (mabrouch)

Formula	Content in 800 g jars	450 g jars
Apples: 1 kg	533 g	300 g
Sugar: 500 g	266 g	150 g
Musk: 1 sachet		
Citric acid: 5 g	2.6 g	1.5 g

Preparation

Wash the apples and grate them

Add the sugar to the grated apples and leave them for 24 hours

Heat the mixture; add the citric acid and the musk, 5 minutes prior to reaching final consistency

Fill the mixture hot into sterilized jars

Invert jars for 5 minutes

Sterilize in boiling water for 10 minutes.

Apple jam slices

Formula	Content in 800 g jars	450 g jars
Apples: 1 kg	533 g	300 g
Sugar: 500 g	266 g	150 g
Citric acid, musk, mixed nuts as desired in the product.		

Preparation

Wash the apples, cut to small portions and soak in sugars overnight

Heat the mixture; add the citric acid and the mixed nuts as desired, 5 minutes prior to obtaining final product

Fill the jam hot, close the jars tightly, invert for 5 minutes

Sterilize in boiling water for 10 minutes.

Annex B

Rehabilitation Progress Sheets

YMCA – Smart Program

Area :Beirut

Center Name :Wadi Chabrour

Code Nb:24-V/

Physical Rehabilitation

Equipment

Training

D1:35,000\$

D2:

D3:20,000\$

- | | | |
|-------------------------------------------------|---------------------------------|------------------------------|
| 1- First meeting with local coop on | :01/11/2002 | by:Abd+Kassab+Jo |
| 2- Legal permit for using the center done on | :01/12/2005 | by:Ownwr Elias Saade |
| 3- First engineering visit done on | :10/12/2002 | by:Kassab |
| 4- Drawing the existed center done on | : 15/12/2002 | by:Sayfi area:1500m2 |
| 5- Internal design & final drawings done on | : 20/12/2002 | by:Kassab+Abd+Khalil |
| 6- Final Elec+San Plans of execution done on | : 25/12/2002 | by:Kassab |
| 7- Bills of quantity done on | : 25/12/2002 | by:Kassab+Ghada |
| 8- Engineering Assessment Report done on | : 25/12/2002 | by:Kassab |
| 9- Specifications for prequalification done on | : 25/12/2002 | by:Kassab+Ghada |
| 10- Distribution of bids to contractors done on | : 06/01/2003 | by:Kassab+Ghada |
| 11- Opening the bids (cost=40,000\$)done on: | 26/01/2003 | by:Jo |
| 12- Work agreement with the contractor done on: | 28/01/2003 | by:Kassab |
| 13- Starting Date:01/02/2003 | Expected Ending date:30/04/2003 | by: Contractor Elias Chakour |
| 14- Monitoring Report #1 done:Contract | byEngineer:Kassab | Payment 1:4000\$ |
| 15- Monitoring Report #2 done: 14/02/03 | by Engineer:Kassab | Payment 2:5000\$ |
| 16- Monitoring Report #3 done: 26/02/03 | byEngineer:Kassab | Payment 3:5000\$ |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ |

YMCA – Smart Program

Area :Bekaa

Center Name :Deir Al Ahmar

Code Nb:1-II/

Physical Rehabilitation

Equipment

Training

D1:20,000\$

D2:78,500\$

D3:16,500\$

- | | | | | |
|-------------------------------------------------|-----------------------|-------------|----------------|-------|
| 1- First meeting with local coop done on | : | / / | by: | |
| 2- Legal permit for using the center done on | : | / / | by: | |
| 3- First engineering visit done on | : | / / | by: | |
| 4- Drawing the existed center done on | : | / / | by: | area: |
| 5- Internal design & final drawings done on | : | / / | by: | |
| 6- Final Elec+San Plans of execution done on | : | / / | by: | |
| 7- Bills of quantity done on | : | / / | by: | |
| 8- Engineering Assessment Report done on | : | / / | by: | |
| 9- Specifications for prequalification done on | : | / / | by: | |
| 10- Distribution of bids to contractors done on | : | / / | by: | |
| 11- Opening the bids (cost=)done on: | | / / | by: | |
| 12- Work agreement with the contractor done on: | | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: | / / | by:Contractor | |
| 14- Monitoring Report #1 done: | / / | byEngineer: | Payment 1: | |
| 15- Monitoring Report #2 done: | / / | byEngineer: | Payment 2: | |
| 16- Monitoring Report #3 done: | / / | byEngineer: | Payment 3: | |
| 17- Monitoring Report #4 done: | / / | byEngineer: | Payment 4: | |
| 18- Monitoring Report #5 done: | / / | byEngineer: | Payment 5: | |
| 19- Monitoring Report #6 done: | / / | byEngineer: | Payment 6: | |
| 20- Monitoring Report #7 done: | / / | byEngineer: | Payment 7: | |
| 21- Final Report by Engineer | : | _____ | Final Payment: | _____ |

YMCA – Smart Program

Area :Bekaa

Center Name :El Ain

Code Nb:2-III

Physical Rehabilitation

Equipment

Training

D1:12,000\$

D2:28,500\$

D3:13,500\$

- 1- First meeting with local coop done on 28/02/2003 by: Abd+Khalil+May+Rola+Issam+Saab+Kassab
- 2- Legal permit for using the center done on : / / by:
- 3- First engineering visit done on : 28/02/2003 by:Kassab
- 4- Drawing the existed center done on : / / by: area:
- 5- Internal design & final drawings done on : / / by:
- 6- Final Elec+San Plans of execution done on : / / by:
- 7- Bills of quantity done on : / / by:
- 8- Engineering Assessment Report done on : / / by:
- 9- Specifications for prequalification done on : / / by:
- 10- Distribution of bids to contractors done on : / / by:
- 11- Opening the bids (cost=)done on: / / by:
- 12- Work agreement with the contractor done on: / / by:
- 13- Starting Date: / / Expected Ending date: / / by:Contractor
- 14- Monitoring Report #1 done: / / byEngineer: Payment 1:
- 15- Monitoring Report #2 done: / / byEngineer: Payment 2:
- 16- Monitoring Report #3 done: / / byEngineer: Payment 3:
- 17- Monitoring Report #4 done: / / byEngineer: Payment 4:
- 18- Monitoring Report #5 done: / / byEngineer: Payment 5:
- 19- Monitoring Report #6 done: / / byEngineer: Payment 6:
- 20- Monitoring Report #7 done: / / byEngineer: Payment 7:
- 21- Final Report by Engineer : _____ Final Payment: _____

YMCA – Smart Program

Area :Bekaa

Center Name :El Fakiha

Code Nb:3-II/

Physical Rehabilitation

Equipment

Training

D1:15,000\$

D2:28,500\$

D3:11,000\$

- 1- First meeting with local coop done on 28/02/2003 by: Abd+Khalil+May+Rola+Issam+Saab+Kassab
- 2- Legal permit for using the center done on : / / by:
- 3- First engineering visit done on : 28/02/2003 by: Kassab
- 4- Drawing the existed center done on : / / by: area:
- 5- Internal design & final drawings done on : / / by:
- 6- Final Elec+San Plans of execution done on : / / by:
- 7- Bills of quantity done on : / / by:
- 8- Engineering Assessment Report done on : / / by:
- 9- Specifications for prequalification done on : / / by:
- 10- Distribution of bids to contractors done on : / / by:
- 11- Opening the bids (cost=)done on: / / by:
- 12- Work agreement with the contractor done on: / / by:
- 13- Starting Date: / / Expected Ending date: / / by: Contractor
- 14- Monitoring Report #1 done: / / by Engineer: Payment 1:
- 15- Monitoring Report #2 done: / / by Engineer: Payment 2:
- 16- Monitoring Report #3 done: / / by Engineer: Payment 3:
- 17- Monitoring Report #4 done: / / by Engineer: Payment 4:
- 18- Monitoring Report #5 done: / / by Engineer: Payment 5:
- 19- Monitoring Report #6 done: / / by Engineer: Payment 6:
- 20- Monitoring Report #7 done: / / by Engineer: Payment 7:
- 21- Final Report by Engineer : _____ Final Payment: _____

YMCA – Smart Program

Area :Bekaa

Center Name :Fourzol

Code Nb:4-III

Physical Rehabilitation

Equipment

Training

D1:20,000\$

D2:48,500\$

D3:15,000\$

- 1- First meeting with local coop on:07/02/2003 by:Abd+Bassel+Issam+Kassab+May+Rola+Saab
- 2- Legal permit for using the center done on : / / by:
- 3- First engineering visit done on :07/02/2003 by:Kassab
- 4- Drawing the existed center done on : 08/02/2003 by:Sayfi area:
- 5- Internal design & final drawings done on : 27/02/2003 by:Sayfi+Kassab+Daya+Ladki
- 6- Final Elec+San Plans of execution done on : / / by:
- 7- Bills of quantity done on : / / by:
- 8- Engineering Assessment Report done on : / / by:
- 9- Specifications for prequalification done on : / / by:
- 10- Distribution of bids to contractors done on : / / by:
- 11- Opening the bids (cost=)done on: / / by:
- 12- Work agreement with the contractor done on: / / by:
- 13- Starting Date: / / Expected Ending date: / / by:Contractor
- 14- Monitoring Report #1 done: / / byEngineer: Payment 1:
- 15- Monitoring Report #2 done: / / byEngineer: Payment 2:
- 16- Monitoring Report #3 done: / / byEngineer: Payment 3:
- 17- Monitoring Report #4 done: / / byEngineer: Payment 4:
- 18- Monitoring Report #5 done: / / byEngineer: Payment 5:
- 19- Monitoring Report #6 done: / / byEngineer: Payment 6:
- 20- Monitoring Report #7 done: / / byEngineer: Payment 7:
- 21- Final Report by Engineer : _____ Final Payment: _____

YMCA – Smart Program

Area :Bekaa

Center Name :Wadi Al Arayech

Code Nb:5-II/

Physical Rehabilitation

Equipment

Training

D1:20,000\$

D2:73,500\$

D3:15,000\$

- 1- First meeting with local coop on:07/02/2003 by:Abd+Bassel+Issam+Joseph+May+Rola+Saab
- 2- Legal permit for using the center done on : 07/02/2003 by:owners
- 3- First engineering visit done on : 07/02/2003 by:Kassab
- 4- Drawing the existed center done on : 05/02/2003 by:Eng Terzikan area:75m2
- 5- Internal design & final drawings done on : / / by:
- 6- Final Elec+San Plans of execution done on : / / by:
- 7- Bills of quantity done on : / / by:
- 8- Engineering Assessment Report done on : / / by:
- 9- Specifications for prequalification done on : / / by:
- 10- Distribution of bids to contractors done on : / / by:
- 11- Opening the bids (cost=)done on: / / by:
- 12- Work agreement with the contractor done on: / / by:
- 13- Starting Date: / / Expected Ending date: / / by:Contractor
- 14- Monitoring Report #1 done: / / byEngineer: Payment 1:
- 15- Monitoring Report #2 done: / / byEngineer: Payment 2:
- 16- Monitoring Report #3 done: / / byEngineer: Payment 3:
- 17- Monitoring Report #4 done: / / byEngineer: Payment 4:
- 18- Monitoring Report #5 done: / / byEngineer: Payment 5:
- 19- Monitoring Report #6 done: / / byEngineer: Payment 6:
- 20- Monitoring Report #7 done: / / byEngineer: Payment 7:
- 21- Final Report by Engineer : _____ Final Payment: _____

YMCA – Smart Program

Area :North Lebanon

Center Name :Beit El Faks

Code Nb:8-1/

Physical Rehabilitation

Equipment

Training

D1:15,000\$

D2:58,500\$

D3:12,500\$

- | | | | |
|-------------------------------------------------|---------------------------|----------------------|-------|
| 1- First meeting with local coop done on | : 20/02/2003 | by:Nazer | |
| 2- Legal permit for using the center done on | : 2000 | by:Owner | |
| 3- First engineering visit done on | : 28/02/2003 | by:Ghada | |
| 4- Drawing the existed center done on | : 28/02/2003 | by:Ghada | area: |
| 5- Internal design & final drawings done on | : | by: | |
| 6- Final Elec+San Plans of execution done on | : / / | by: | |
| 7- Bills of quantity done on | : / / | by: | |
| 8- Engineering Assessment Report done on | : / / | by: | |
| 9- Specifications for prequalification done on | : / / | by: | |
| 10- Distribution of bids to contractors done on | : / / | by: | |
| 11- Opening the bids (cost=)done on: | / / | by: | |
| 12- Work agreement with the contractor done on: | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor | |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: | |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: | |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: | |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: | |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: | |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: | |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: | |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ | |

YMCA – Smart Program

Area :North Lebanon

Center Name :Tekrit

Code Nb:11-I

Physical Rehabilitation

Equipment

Training

D1:15,000\$

D2:28,500\$

D3:18,000\$

- | | | | |
|-------------------------------------------------|---------------------------|----------------------|-------|
| 1- First meeting with local coop done on | : 20/02/2003 | by:Nazer | |
| 2- Legal permit for using the center done on | : | by: | |
| 3- First engineering visit done on | : | by: | |
| 4- Drawing the existed center done on | : | by: | area: |
| 5- Internal design & final drawings done on | : | by: | |
| 6- Final Elec+San Plans of execution done on | : / / | by: | |
| 7- Bills of quantity done on | : / / | by: | |
| 8- Engineering Assessment Report done on | : / / | by: | |
| 9- Specifications for prequalification done on | : / / | by: | |
| 10- Distribution of bids to contractors done on | : / / | by: | |
| 11- Opening the bids (cost=)done on: | / / | by: | |
| 12- Work agreement with the contractor done on: | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor | |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: | |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: | |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: | |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: | |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: | |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: | |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: | |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ | |

YMCA – Smart Program

Area :North Lebanon

Center Name :Zghorta

Code Nb:12-V

Physical Rehabilitation

D1:15,000\$

Equipment

D2:48,500\$

Training

D3:12,500\$

- | | | | |
|-------------------------------------------------|---------------------------|----------------|------------|
| 1- First meeting with local coop done on | : 14/02/2003 | by:Issam+Nazer | |
| 2- Legal permit for using the center done on | : 20/02/2003 | by:Owner | |
| 3- First engineering visit done on | : 28/02/2003 | by:Zeater | |
| 4- Drawing the existed center done on | : | by: | area: |
| 5- Internal design & final drawings done on | : | by: | |
| 6- Final Elec+San Plans of execution done on | : / / | by: | |
| 7- Bills of quantity done on | : / / | by: | |
| 8- Engineering Assessment Report done on | : / / | by: | |
| 9- Specifications for prequalification done on | : / / | by: | |
| 10- Distribution of bids to contractors done on | : / / | by: | |
| 11- Opening the bids (cost=)done on: | / / | by: | |
| 12- Work agreement with the contractor done on: | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor | |
| 14- Monitoring Report #1 done: | / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: | / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: | / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: | / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: | / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: | / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: | / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer | : _____ | Final Payment: | _____ |

YMCA – Smart Program

Area :South Lebanon

Center Name :Khelwat

Code Nb:18-III/

Physical Rehabilitation

Equipment

Training

D1:15,000\$

D2:23,500\$

D3:18,500\$

- | | | |
|-------------------------------------------------|---------------------------|----------------------|
| 1- First meeting with local coop done on | : 20/02/2003 | by:Saab |
| 2- Legal permit for using the center done on | : | by: |
| 3- First engineering visit done on | :20/02/2003 | by:Kassab |
| 4- Drawing the existed center done on | : 28/02/2003 | by:Sayfi+Saab area: |
| 5- Internal design & final drawings done on | : | by: |
| 6- Final Elec+San Plans of execution done on | : / / | by: |
| 7- Bills of quantity done on | : / / | by: |
| 8- Engineering Assessment Report done on | : / / | by: |
| 9- Specifications for prequalification done on | : / / | by: |
| 10- Distribution of bids to contractors done on | : / / | by: |
| 11- Opening the bids (cost=)done on: | / / | by: |
| 12- Work agreement with the contractor done on: | / / | by: |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ |

YMCA – Smart Program

Area :South Lebanon

Center Name :Kosaybeh

Code Nb:19-III/

Physical Rehabilitation

Equipment

Training

D1:20,000\$

D2:28,500\$

D3:18,000\$

- | | | |
|-------------------------------------------------|---------------------------|---------------------------|
| 1- First meeting with local coop done on | : 10/11/2002 | by: Abd+Joseph+May+Rita |
| 2- Legal permit for using the center done on | : 2/12/2002 | by: Owner Ahmad Yassine |
| 3- First engineering visit done on | : 20/11/2002 | by: Kassab |
| 4- Drawing the existed center done on | : 25/17/2002 | by: Hussein area: 160m2 |
| 5- Internal design & final drawings done on | : 10/12/2002 | by: Kassab+Daya+Abd+Basel |
| 6- Final Elec+San Plans of execution done on | : 27/02/2003 | by: Sayfi+Kassab+Maher |
| 7- Bills of quantity done on | : 28/02/2003 | by: Zeater+Kassab+Maher |
| 8- Engineering Assessment Report done on | : / / | by: |
| 9- Specifications for prequalification done on | : / / | by: |
| 10- Distribution of bids to contractors done on | : / / | by: |
| 11- Opening the bids (cost=) done on: | / / | by: |
| 12- Work agreement with the contractor done on: | / / | by: |
| 13- Starting Date: / / | Expected Ending date: / / | by: Contractor |
| 14- Monitoring Report #1 done: / / | by Engineer: | Payment 1: |
| 15- Monitoring Report #2 done: / / | by Engineer: | Payment 2: |
| 16- Monitoring Report #3 done: / / | by Engineer: | Payment 3: |
| 17- Monitoring Report #4 done: / / | by Engineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | by Engineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | by Engineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | by Engineer: | Payment 7: |
| 21- Final Report by Engineer : _____ | Final Payment: _____ | |

YMCA – Smart Program

Area :South Lebanon

Center Name :Ainebel

Code Nb:13-III/

Physical Rehabilitation

Equipment

Training

D1:10,000\$

D2:18,500\$

D3:18,000\$

- | | | |
|-------------------------------------------------|---------------------------|-----------------------|
| 1- First meeting with local coop done on | : 20/2/2003 | by:Kassab+the Mayor |
| 2- Legal permit for using the center done on | : 2000 | by:the Mayor |
| 3- First engineering visit done on | : 20/02/2003 | by:Hussein |
| 4- Drawing the existed center done on | : 20/02/2003 | by:Hussein area:160m2 |
| 5- Internal design & final drawings done on | : | by: |
| 6- Final Elec+San Plans of execution done on | : / / | by: |
| 7- Bills of quantity done on | : / / | by: |
| 8- Engineering Assessment Report done on | : / / | by: |
| 9- Specifications for prequalification done on | : / / | by: |
| 10- Distribution of bids to contractors done on | : / / | by: |
| 11- Opening the bids (cost=)done on: | / / | by: |
| 12- Work agreement with the contractor done on: | / / | by: |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ |

YMCA – Smart Program

Area :South Lebanon

Center Name :Arnoun

Code Nb:14-III/

Physical Rehabilitation

Equipment

Training

D1:20,000\$

D2:48,500\$

D3:21,000\$

- | | | | |
|-------------------------------------------------|---------------------------|----------------------|------------|
| 1- First meeting with local coop done on | : 20/12/2002 | by:Haj Rifaat | |
| 2- Legal permit for using the center done on | : / / | by: | |
| 3- First engineering visit done on | : 14/02/2003 | by:Hussein | |
| 4- Drawing the existed center done on | : 16/12/2003 | by:Hussein | area:160m2 |
| 5- Internal design & final drawings done on | : | by: | |
| 6- Final Elec+San Plans of execution done on | : / / | by: | |
| 7- Bills of quantity done on | : / / | by: | |
| 8- Engineering Assessment Report done on | : / / | by: | |
| 9- Specifications for prequalification done on | : / / | by: | |
| 10- Distribution of bids to contractors done on | : / / | by: | |
| 11- Opening the bids (cost=)done on: | / / | by: | |
| 12- Work agreement with the contractor done on: | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor | |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: | |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: | |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: | |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: | |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: | |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: | |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: | |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ | |

YMCA – Smart Program

Area :South Lebanon

Center Name :Deir kanoun El Nahr

Code Nb:15-III/

Physical Rehabilitation

Equipment

Training

D1:10,000\$

D2:23,500\$

D3:18,000\$

- | | | |
|-------------------------------------------------|---------------------------|----------------------|
| 1- First meeting with local coop done on | : 27/02/2003 | by:Haj Rifat+Hussein |
| 2- Legal permit for using the center done on | : | by: |
| 3- First engineering visit done on | :27/02/2003 | by:Hussein |
| 4- Drawing the existed center done on | : 27/02/2003 | by:Hussein area: |
| 5- Internal design & final drawings done on | : | by: |
| 6- Final Elec+San Plans of execution done on | : / / | by: |
| 7- Bills of quantity done on | : / / | by: |
| 8- Engineering Assessment Report done on | : / / | by: |
| 9- Specifications for prequalification done on | : / / | by: |
| 10- Distribution of bids to contractors done on | : / / | by: |
| 11- Opening the bids (cost=)done on: | / / | by: |
| 12- Work agreement with the contractor done on: | / / | by: |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer | : _____ | Final Payment: _____ |

YMCA – Smart Program

Area :South Lebanon

Center Name :Deir kanoun ras Ein

Code Nb:16-III/

Physical Rehabilitation

Equipment

Training

D1:48,800\$

D2:65,500\$

D3:20,000\$

- | | | |
|--------------------------------------------------|-------------|----------------------|
| 1- First meeting with local coop done on | : 20/1/2003 | by:Haj Rifat |
| 2- Legal permit for using the center done on | : | by: |
| 3- First engineering visit done on | : | by: |
| 4- Drawing the existed center done on | : | by: area: |
| 5- Internal design & final drawings done on | : | by: |
| 6- Final Elec+San Plans of execution done on | : / / | by: |
| 7- Bills of quantity done on | : / / | by: |
| 8- Engineering Assessment Report done on | : / / | by: |
| 9- Specifications for prequalification done on | : / / | by: |
| 10- Distribution of bids to contractors done on | : / / | by: |
| 11- Opening the bids (cost=)done on: | / / | by: |
| 12- Work agreement with the contractor done on: | / / | by: |
| 13- Starting Date: / / Expected Ending date: / / | | by:Contractor |
| 14- Monitoring Report #1 done: / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer : | _____ | Final Payment: _____ |

YMCA – Smart Program

Area :South Lebanon

Center Name :Dhayra

Code Nb:17-III/

Physical Rehabilitation

Equipment

Training

D1:22,000\$

D2:50,500\$

D3:23.500\$

- | | | | |
|-------------------------------------------------|---------------------------|--------------------|------------|
| 1- First meeting with local coop done on | : 2000 | by:Bazzi+Traboulsi | |
| 2- Legal permit for using the center done on | : 2000 | by:Owner | |
| 3- First engineering visit done on | : 21/02/2003 | by:Hussein | |
| 4- Drawing the existed center done on | : 21/02/2003 | by:Hussein | area:150m2 |
| 5- Internal design & final drawings done on | : | by: | |
| 6- Final Elec+San Plans of execution done on | : / / | by: | |
| 7- Bills of quantity done on | : / / | by: | |
| 8- Engineering Assessment Report done on | : / / | by: | |
| 9- Specifications for prequalification done on | : / / | by: | |
| 10- Distribution of bids to contractors done on | : / / | by: | |
| 11- Opening the bids (cost=)done on: | / / | by: | |
| 12- Work agreement with the contractor done on: | / / | by: | |
| 13- Starting Date: / / | Expected Ending date: / / | by:Contractor | |
| 14- Monitoring Report #1 done: | / / | byEngineer: | Payment 1: |
| 15- Monitoring Report #2 done: | / / | byEngineer: | Payment 2: |
| 16- Monitoring Report #3 done: | / / | byEngineer: | Payment 3: |
| 17- Monitoring Report #4 done: | / / | byEngineer: | Payment 4: |
| 18- Monitoring Report #5 done: | / / | byEngineer: | Payment 5: |
| 19- Monitoring Report #6 done: | / / | byEngineer: | Payment 6: |
| 20- Monitoring Report #7 done: | / / | byEngineer: | Payment 7: |
| 21- Final Report by Engineer : | Final Payment: _____ | | |

Annex C

Semi-Dwarf Trees

Annex C – Semi-Dwarf Trees

Nashis:

Type	Number
Shinseiki	1
NijinSeiki	1

Cherries:

Type	Number
Hardy Giant/ Maxima	1
Noire de Meched / F12.1	1
Duroni #3 / Tabel	1
Van / F12.1	1
Summit / Pontaleb	1

Nectarine:

Type	Number
Topaze / Montclar	11
Emeraude / GF677	5
August Red / Montclar	5
Jade / Montclar	5

Pears:

Type	Number
Conference / Farold 87	3
Williams / Farold 87	4
Williams / BA 29	5
Cascade / Farold 87	4
Homored / Farold 87	5
Packham Triumph / Farold 87	5
Guyot / Farold 87	5

Apples:

Type	Number
Washington spur / M111	8
Fuji / Pajam 1	8
Smoothee / Pajam 1	8
Early red one / P180	8
Golden Delicious / P180	10
Top spur / MM109	2
Mondial Gala	10
Redwinter / Pajam 2	4
Belchard / Pajam 1	2
Granny Smith / Pajam 1	4
Top spur / P180	8

Annex D

Kartaba Rootstocks

Annex D – Kartaba Rootstocks

SPECIES	ROOTSTOCK	Size of the rootstock	QUANTITY	CHARACTERISTICS
APPLE	Franc Commun	10/12	6000	<ul style="list-style-type: none"> • Wild apple rootstock • Tree grows fully • Gives the tree 100 % growth vigor.
	MM 111	10/12	9000	<ul style="list-style-type: none"> • Vigorous rootstock • Allows Early fruit tree bearing • Infers 80% growth vigor • Works well in well drained soils • Resists drought • Slightly susceptible to Phytophthora sp. and Cottony Aphids
	MM 106	10/12	5000	<ul style="list-style-type: none"> • Medium vigor • Infers 70 % growth vigor to the tree. • Gives excellent vegetation • Slightly susceptible to root suffocation • Resistant to Cottony Aphids • Early fruit set • Susceptible to Phytophthora sp.
	EM7	10/12	2500	<ul style="list-style-type: none"> • Medium Vigor • Half Resistant to root suffocation • Infers 60% growth vigor • It is a polyvalent rootstock for grafting
	PI 80	10/12	2500	<ul style="list-style-type: none"> • Infers 60% growth vigor to the tree • Adapts to very poor soils • Gives fruits a large size • Highly productive • Not susceptible to Phytophthora sp. • Future replacement of MM 106
TOTAL APPLES			25000	
PEARS	Franc Commun	8/10-10/12	500	Wild pear Rootstock Gives to tree a high vigor and a resistance to calcareous soils
	Franc Kirchensaller	8/10-10/12	750	Same as Franc commun however has a better homogeneity to grafting.
	OH x F	8/10-10/12	750	High resistance to chlorosis Resistant to pear decline and fire blight Highly productive without affecting the fruit size
TOTAL PEARS			2000	
APRICOTS	Franc	8/10-10/12	4000	Wild apricot seed rootstock Demanding from the soil point of view. Soil should preserve the heat and have a good infiltration capacity. It has a high affinity to most apricot varieties. Infers a very deep rooting system, allowing a good resistance to drought
	GF 1236	8/10-10/12	4000	Good vigor Allows a good affinity with most apricot varieties This rootstock should not be used in soils that hold a lot of water
TOTAL APRICOTS			8000	

SPECIES	ROOTSTOCK	Size of the rootstock	QUANTITY	CHARACTERISTICS
PEACHES NECTARINE	Persica Sylvestris	8/10-10/12	2000	Wild peach variety Infers a high vigor to the tree
	GF 677	8/10-10/12	2000	Highly vigorous Resistant to chlorosis in soils that contain more than 12% active calcium Starts Fruit set earlier than the P. Sylvestris with good fruit size Adapts to dry soils and to soils that have been previously planted with Peaches and nectarines for many generations.
	MONTCLAR	8/10-10/12	2000	More vigorous than the GF 305 Semi resistant to Iron and Manganese soil deficiency Iners to the orchard a good vigor and a perfect homogeneity
	GF 305	8/10-10/12	2000	Remarkable for its homogeneity and its vigorness Infers a homogenous orchard
TOTAL PEACHES /NECTARINE			8000	
CHERRIES	MERISIER	8/10-10/12	2000	Highly vigorous rootstock Gives very large trees
	PONTALEB	8/10-10/12	2000	Semi vigorous to vigorous rootstock Gives open branch type to the varieties grafted Starts fruit set at an early age Very adaptable and recommended in dry soils and calcareous soils. Has a higher tolerance to root suffocation than the classical MAHALEB
	GI-SEL-A 5	8/10-10/12	1000	Falls in the dwarf range of cherries rootstocks Allows a high productivity It doesn't allow late fruit maturity which is capital for early varieties
TOTAL CHERRIES			5000	
PRUNIER	MYROBOLAN	8/10-10/12	2000	Can be used for prunes and apricots Develops in a wide range of soils even moist ones. It is tolerant to calcareous soils and to powdery mildew Cannot be used in dry conditions.
TOTAL PRUNES/ APRICOTS			2000	

Annex E

Aromatic and Medicinal Plants

Annex E – Aromatic and Medicinal Plants

Plants	Name	Cycle	Selected Part
Aromatic	Thyme/oregano زعتر	Perennial	Leaves
Aromatic	Anise Star	Annual	Seeds
Aromatic	Sumac سماق	Perennial/Tree	Seeds
Aromatic	Marjoram مردكوش	Annual	Flower
Aromatic	Caraway كراوية	Biennial	Seeds
Aromatic	Coriander كزبرة	Annual	Seeds
Aromatic	Basil حبق	Annual	Leaves
Aromatic	Cumin كمون	Annual	Seeds
Aromatic	Cardamom	Perennial	Seeds
Aromatic	Cayenne pepper	Annual	Fruit
Aromatic	Saffron	Biennial/ bulb	Flower/Stamen
Aromatic/medicinal	Anise بانشون	Annual	Seeds
Medicinal	Sage قيصع	Perennial	Leaves
Medicinal	Mentha نعنع	Perennial	Leaves
Medicinal	Verbena		Leaves
Medicinal	Rosemary تكلين نجيل	Perennial	Leaves
Medicinal	Lavender	Perennial	Leaves
Medicinal	Chamomile	Annual	Flowers

Procedure

We get extracts from the wild plant, root it and propagate it via cuttings in order to later cultivate it in an area where no pollution from any source is contaminating.